

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		09-07-2001	ME-117, Clover Export Limited		Gore
				COUNTRY	
				New Zealand	
NAME OF REVIEWER Dr. S.P. Singh		NAME OF FOREIGN OFFICIAL Mr. Lindsey Nicholls		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations 56 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials 58 A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation 57 A
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals 58 O
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims 59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring 60 A
Sanitizers	05 A	Effective maintenance program		33 M	Processing schedules 61 O
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment 62 O
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records 63 O
Pest control program	08 A	Waste disposal		36 A	Empty can inspection 64 O
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures 65 O
Temperature control	10 A	Animal identification		37 A	Container closure exam 66 O
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling 67 O
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling 68 O
Inspector work space	13 A	Humane Slaughter		40 M	Incubation procedures 69 O
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant 70 O
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection 71 O
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification 72 N
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification 73 A
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates 74 N
Product contact equipment	19 A	Residue program compliance		46 A	Single standard 75 A
Other product areas (inside)	20 M	Sampling procedures		47 A	Inspection supervision 76 A
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items 77 A
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security 78 A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification 79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status 80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports 81 A
Personal dress and habits	25 A	Boneless meat reinspection		52 A	
Personal hygiene practices	26 A	Ingredients identification		53 O	
Sanitary dressing procedures	27 M	Control of restricted ingredients		54 O	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 09-07-2001	ESTABLISHMENT NO. AND NAME ME-117, Clover Export Limited	CITY Gore
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COMMENTS:

20M - An inside wall in a carcass cooler was cracked and in need of repair.

27M - Many feathers were left on carcasses.

33M - The maintenance program was not adequate to prevent and correct defects such as cracked floors and walls in a timely manner.

40M - Stunning was not done properly, no indicator for completeness of stunning.
